

2025

VILLA TAYRONA

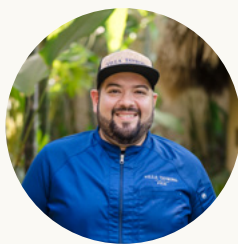
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PRIVATE CHEF SERVICES

Villa Tayrona's private dining is led by **Chef Fernando**, who combines technique, creativity, and tradition to craft meals worth remembering. Below is a list of his menus. Each menu works like a package with multiple dishes, all of which are served family-style at the center of the table. Meals are enjoyed in our terrace area at your preferred time. **Pricing includes all ingredients, the chef's time, as well as the waitstaff needed for a seamless dining experience.**

BREAKFAST

\$375 pesos/person

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LUNCH

\$500 pesos/person

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DINNER

\$625 pesos/person

- **Book 6+ meal packages and receive a 10% discount on the total.**
- Payments in MXN cash receive an additional 5% discount.
- Children ages 3-7 receive a 50% discount (children under 3 join free of charge).
- Pricing considers family-style service for groups of 10 or more.
- Ingredients, chef services and waitstaff are included; gratuity is not.
- One menu package is prepared for each meal, though menus can be adapted for dietary restrictions and preferences (see FAQs).
- Additional charges apply for extended hours or specialized menus (see FAQs).
- Payments can be made by bank transfer, Zelle or in MXN cash.



BREAKFAST

All breakfast menus include fresh fruit juice, coffee and tea.

LITIBÚ

- Seasonal fruit
- Yogurt
- Ham and cheese or mushroom and cheese omelet covered in a mild poblano sauce
- New potatoes with fine herbs
- Mixed salad

SAN PANTHO

- Seasonal fruit
- Yogurt with granola
- Sopas (thick tortillas) with refried beans, melted cheese, grilled beef, pickled onions, and avocado crema
- Scrambled eggs

SAN SEBAS

- Seasonal fruit
- Red and green *chilaquiles* (breakfast nachos)
- Fried eggs
- Cottage cheese
- Refried beans

EL TUITO

- Seasonal fruit
- Fried eggs
- Bacon and sausage
- Beans in tomato and chile sauce
- Local *jocoque* crema and panela cheese
- Handmade tortillas

SAN JUAN

- Seasonal fruit
- *Birria* (traditional beef breakfast stew)
- Toppings (onion, cilantro, cabbage, lime, chili)
- House salsas
- Handmade tortillas

SAYULITA

- Seasonal fruit
- Eggs poached in a mild tomato-chile sauce with sour cream, avocado and cheese on a crunchy tortilla
- Crispy hash browns
- Green salad

MAYTO

- Seasonal fruit
- Yogurt with granola
- Bagel with ham, bacon, avocado, and homemade herb mayonnaise
- Mixed salad

AMÉRICA

- Seasonal fruit
- French toast and pancakes
- Homemade vanilla sauce, honey, jam
- Scrambled eggs
- Bacon and sausage

LUNCH

SONORA

- Beef or shrimp burrito
- Creamy avocado sauce
- Potato salad with sour cream, scallions, and crispy bacon
- Pico de gallo and house salsas with chips
- Bibiscus and basil *agua fresca*

ENSENADA

- Baja-style fish tacos
- Cabbage, carrot, and spinach salad
- Homemade mayonnaises
- Avocado *crema*
- Pico de gallo with chips
- Coconut and pineapple *agua fresca*

GUADALAJARA

- Chicken, panela cheese, or vegetable enchiladas with red and green sauces
- Green salad with avocado, egg, and olives
- Green rice with *quelites* (wild greens)
- Tamarind *agua fresca*

CALIFORNIA

- Garbanzo and beet hummus
- Quinoa bowl with beans, feta cheese, avocado, pickled onions, and sesame
- Mushroom quesadillas
- House salsas
- Watermelon *agua fresca*

BAHÍA

- Traditional fish ceviche with sesame and roasted pineapple
- Cured fish sashimi with Peruvian sauce
- Crispy potato tacos
- House salsas
- Crudités
- Lime and chia *agua fresca*

TEXAS

- Homemade beef burger with bacon on artisanal brioche bun
- Whiskey-caramelized onions
- Parmesan french fries
- Mixed salad
- Horchata *agua fresca*

MONTERREY

- Grilled beef, chorizo, and chicken
- Grilled vegetables (peppers, broccoli, cauliflower, cactus)
- Baked potatoes with cream and fresh cheese
- Beans from the pot
- House salsas
- Tortillas
- Lime and mint *agua fresca*

FRONTERA

- Beef, chicken, or vegetarian fajitas
- Salad of peppers, tomatoes, onion, and cucumber
- Charro beans with chorizo and ham
- Corn and flour tortillas
- Guacamole
- House salsas with chips
- Passion fruit *agua fresca*

DINNER

TIERRA

- Beef and vegetable skewers with tamarind-cranberry sauce
- Beet and arugula salad with yogurt-sesame dressing
- New potatoes with masala spices
- Brownie with ice cream and berry coulis

NAYARITA

- Tortilla soup
- Nayarit-style *zarandeado* Mahi Mahi
- Mixed salad with cherry tomatoes, sundried tomatoes, green tomato, hibiscus dressing
- Crispy bean tacos
- Grilled pineapple steak with vanilla-passion fruit cream

TAQUIZA

Choose 3 types of taco fillings: beef, pork ribs in green sauce, grilled chicken, garlic mushrooms, potatoes with chorizo, marinated pork

The taco bar is served with:

- Corn and flour tortillas
- House salsas
- Beans
- Caesar salad
- Tres leches cake

ROMA

- Alfredo pasta with shrimp, chicken, or mushrooms
- Spinach salad with roasted vegetables, roasted cherry tomatoes, lemon vinaigrette
- Freshly made herb bread
- Bruschetta with heirloom and sundried tomato
- Berry sorbet

CENTRAL MEXICO

- Mild dried chile filled with ground beef, sour cream and pickled onion
- *Tetela* (triangular tortilla) topped with ceviche
- Grilled mixed vegetables
- Coconut rice pudding

VERACRUZ

- Catch of the day in Veracruz sauce with olive, onions, tomato, and peppers
- Grilled vegetables with ginger demi-glace
- *Arroz a la tumbada* (rice seasoned with seafood stock)
- Green apple salad
- Chilled key lime pie

OAXACA

- Tortillas filled with chicken, shrimp, or panela cheese and covered with Oaxacan *mole* sauce
- *Cecina* (cured beef), sour cream, queso fresco and pickled onions
- Mixed salad with yellow corn, cilantro, parsley, tomato, epazote dressing
- Red rice with vegetables
- Caramel flan

FRANCIA

- Filet mignon with mushroom demi-glace
- Spinach salad with goat cheese, walnuts, balsamic reduction
- Mashed potatoes
- Spring onions in red wine
- Asparagus and baby vegetables
- Chef Fernando's famous *crème brûlée* (+ \$300 pesos per person)

FREQUENTLY ASKED QUESTIONS

How does the meal service work?

Our guests choose their menus and reserve the chef about a month ahead of arrival through communication with Elly. The chef then buys the ingredients and hires the staff necessary to prepare your requested menus in the Ginger Kitchen. Meals are served family style (at the center of the table) in our terrace area at the time of your choosing.

Why do you charge per person? How does this pricing compare to eating out?

We typically host groups of 15-24 guests, which means we need a team of people to prepare and serve the dishes. Also, with large groups, creating menus from scratch can be laborious for the guests in charge of organizing the meals. For these reasons, we've found that "packaging" menu items together makes both planning and execution simpler for all. Our pricing is more affordable than eating these same meals in a restaurant, and of course the convenience and service can't be compared. That being said, we definitely recommend going out to eat too so that you can enjoy a variety of experiences. See our guidebook for local restaurant recommendations.

During what time of day are chef services available?

Meals can be scheduled between 8:30am and 7:30pm. If all three meals are being served, we ask that they be scheduled between 9am - 7pm so that the team's workday is more manageable. Meal service generally lasts about 1-2 hours from the time the meal is served until dishes are cleared.

How are dietary restrictions accommodated?

Our team is trained in safely accommodating a broad range of dietary restrictions. For the person(s) with restrictions, he will create separate yet similar dishes from the selected menu (for example, using a cauliflower steak instead of fish but marinading both in the same kind of sauce). When a group has more than two significant dietary restrictions, an extra sous chef and/or specialty ingredients will be needed, increasing costs. This cost will be calculated on a case-by-case basis and added to the quote head of arrival.

What foods can be prepared for children?

If you're traveling with kids (or picky eaters!), please give us a sense of their preferences and we can adapt the menu accordingly. We go about this in the same way that we do dietary restrictions (see above). If the chef has to make multiple different meals, an additional charge may apply.

FREQUENTLY ASKED QUESTIONS

How much can I customize menus? Can I propose my own?

We love it when our guests request their own menus. Our chef is trained in fine dining and appreciates the opportunity to get creative. You can adapt an existing menu, combine menus, or simply come up with your own. If the menu requires special ingredients, we will provide a customized quote for you to consider.

Is this service available for special events?

We wouldn't recommend family-style service for a special event. Instead, we'd suggest a tapa-style menu to enjoy around the pool, or a plated dinner upstairs (or a combination of these two experiences). Contact us for our events menu.

Can meals be prepared to-go?

Absolutely! Just let us know which meals are to-go and we'll give you some boxed menu options.

How much advance notice is needed to organize meal services?

Guests typically arrange their meal services about a month before arriving. At this time, Elly will send you a quote to review. If picking out the specific menus ahead of time is tricky, it's fine just to pick out the menu for the first couple of meals and define the rest once you are here. It is, however, important to reserve the chef with a minimum of 2 weeks of notice for the specific meals you wish to enjoy. Changes to the number of meals or people at each meal must be solicited with at least 72 hours' notice for the quote to be updated.

What is typical gratuity?

For all food services in Mexico, gratuity is typically 15%. Gratuity for the chef and his team can be paid directly to them in cash at the end of their service. This will be divided evenly between all members of the chef's team. (Gratuity to our House Staff is a separate consideration.)

How can I pay for the chef services?

Most of our guests pay for the chef services in MXN cash. Alternatively, payment can be made in USD cash or via Zelle to Elly's personal account. The USD value is calculated on the week of the service using the Citibanamex "buy rate," ("compra" in Spanish) which is visible [here](#). Please note that we request payments to be compiled by one member of the group and made as a lump sum to match the quote provided. If payment is made via Zelle or bank transfer, it's due a day before check-in. If it's made in cash, it's due halfway through your stay.